

JC04 Rec'd PCT/PT 4 JUN 2002 PATENT

Case Docket No. DAIRY71.001APC
Date: May 30, 2002

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

#3

Applicant(s) : Schlothauer et al.

Appl. No. : 10/070,406

Filed : March 6, 2001

For : IMPROVED BIOACTIVE
WHEY PROTEIN
HYDROLYSATE

Examiner : Unknown

Group Art Unit : Unknown

) I hereby certify that this correspondence and all marked
) attachments are being deposited with the United States
) Postal Service as first class mail in an envelope addressed
) to: United States Patent and Trademark Office, P.O. Box
) 2327, Arlington, VA 22202, on

May 30, 2002

(Date)

Ginger R. Dreger, Reg. No. 33,055

TRANSMITTAL LETTER

United States Patent and Trademark Office
P.O. Box 2327
Arlington, VA 22202

ATTENTION: APPLICATION BRANCH

Dear Sir:

Enclosed for filing in the above-identified application are:

- (X) An Information Disclosure Statement.
- (X) A PTO Form 1449 with 27 references.
- (X) The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any overpayment, to Account No. 11-1410.
- (X) Return prepaid postcard.

Ginger R. Dreger
Registration No. 33,055
Attorney of Record

DAIRY71.001APC



PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Schlothauer et al.) Group Art Unit Unknown
App. No. : 10/070,406)
Filed : March 6, 2002)
For : IMPROVED BIOACTIVE)
WHEY PROTEIN)
HYDROLYSATE)
Examiner : Unknown)

INFORMATION DISCLOSURE STATEMENT

United States Patent and Trademark Office
P.O. Box 2327
Arlington, VA 22202

Dear Sir:

Enclosed is form PTO-1449 listing 27 references that are also enclosed. This Information Disclosure Statement is being filed within three months of the filing date of this application or upon filing if this is a CPA or RCE, and no fee is required in accordance with 37 C.F.R. § 1.97(b)(1), (b)(2), or (b)(4).

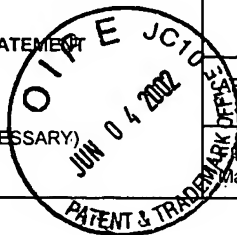
Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

Dated: May 30, 2002

By: Ginger R. Dreger
Ginger R. Dreger
Registration No. 33,055
Attorney of Record
620 Newport Center Drive
Sixteenth Floor
Newport Beach, CA 92660
(415) 954-4114

FORM PTO-1449	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. DAIRY71.001APC	APPLICATION NO. 10/070,406
INFORMATION DISCLOSURE STATEMENT BY APPLICANT		APPLICANT Schlothauer et al.	
(USE SEVERAL SHEETS IF NECESSARY)		FILING DATE March 6, 2002	GROUP Unknown



U.S. PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
	1.	3,970,520	7.20.76	Feldman et al.			
	2.	4,358,464	11.9.82	Soehnlen			
	3.	5,952,193	09.14.99	Shinamura et al.			

FOREIGN PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
							YES	NO
	4.	EP 065663	12.01.82	EP				
	5.	EP 117047	08.09.84	EP				
	6.	EP 269593	04.03.92	EP				
	7.	EP 474 506A1	09.06.91	EP				
	8.	EP 474506 B1	05.13.98	EP				
	9.	FR 2309154	11.26.76	FR				
	10.	JP 04282400	10.07.92	JP				
	11.	JP 10033115	02.10.98	JP				
	12.	JP 8056568	03.05.96	JP				
	13.	WO 9113554A1	09.19.91	PCT				
	14.	WO 9221248	12.10.92	PCT				
	15.	WO 9304593	3.18.93	PCT				
	16.	WO 9324020A1	09.12.93	PCT				
	17.	WO 9965326	12.23.91	PCT				

EXAMINER INITIAL	OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
18.	Bernal and Jelen "Effectiveness of lactose hydrolysis in Cottage cheese Whey for the development of whey drinks" <u>Milchwissenschaft</u> 44:222-225 (1989)

EXAMINER	DATE CONSIDERED
*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED. INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.	

FORM PTO-1449	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. DAIRY71.001APC	APPLICATION NO. 10/070,406
INFORMATION DISCLOSURE STATEMENT BY APPLICANT		APPLICANT Schlothauer et al.	
(USE SEVERAL SHEETS IF NECESSARY)		EXAMINING DATE March 6, 2002	GROUP Unknown

EXAMINER INITIAL	OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
19.	Castro et al., "Proteolysis of whey proteins by a <i>Bacillus subtilis</i> enzyme preparation" <u>Int Dairy J.</u> 6:285-94 (1996)
20.	Cushman D W & Cheung HS. " Spectrophotometric assay and properties of the angiotensin converting enzyme in rabbit lung" <u>Biochem. Pharmacol.</u> 20:163 7-1648 (1971)
21.	Frister, Meisel & Schlimme "OPA method modified by use of N,N-dimethyl-2-mercaptoethylammoniumchlorine as thiol component" <u>Freeseenius Z. Anal Chem</u> 330:631-633 (1988)
22.	Maubois et al., " Les peptides du lait a activite physiologique III. Peptides du lait a effect cardiovasculaire: activites antithrombotique" <u>Lait</u> 71,249:955 (1991)
23.	Mullaly et al. "Identification of a novel angiotensin-I-converting enzyme inhibitory peptide corresponding to a tryptic fragment of bovine b-lactoglobulin" <u>Federation of European Biochemical Societies Letters</u> 402:99-101 (1997)
24.	Nakamura Y. Yamamoto N. et al., "Antihypertensive effect of peptides derived from casein by an extracellular proteinase from <i>Lactobacillus helveticus</i> CP790. <u>Journal of Dairy Sciences</u> 77: 917-922 (1994)
25.	Roy, G. "Bitterness: reduction and inhibition." <u>Trends in Food Science and Technology</u> 3:85-91 (1992)
26.	Roy, G. "Modifying bitterness: Mechanism, ingredients and applications" Technomic Publishers, Lancaster, UK (1997)
27.	Yamamoto et al. "Antihypertensive peptides derived from food proteins" <u>Biopolymers</u> 43:129-134 (1997)

EXAMINER	DATE CONSIDERED
<p>*EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.</p>	